



Cloud based recipe management with BonAPPetit

Managed data open new chances for consulting in Hospitality and Food Business

Bonappetit.solutionsforchefs.com

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Solutions for Chefs GmbH



- Founded 2012
- Chefs and IT specialists
- Processing of ingredient related data for professional use such as restaurant business, catering, health care, a.s.o.)



- > 2.500 User
- Ingredients and recipes are maintained by SFC
- Allergy-, Nutrition data maintained by SFC
- Private recipes can be maintained easy

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The challenge

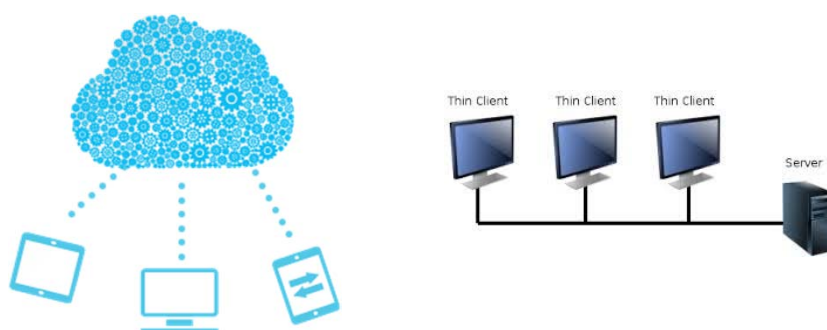


- Proper data are getting a critical success factor for the catering industry
 - **Legal requirements** (Allergy labeling, nutrition values, a.s.o.)
 - **Cost efficiency** in menu engineering, calculation
 - **Consumer** driven requirement (organic food, ethical restrictions, a.s.o.)
- Data management requires exceeding efforts
 - Integration of supplier data via interfaces require **technical knowledge**
 - Assigning data to recipe and production requirements require **business knowledge**

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On-premise ERP vs. Cloud based solutions (Software as a Service – SaaS)



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On-premise ERP vs. Cloud based solutions (Software as a Service – SaaS)



- Internetbased
 - No technical limitations for data access (managed by user rights)
 - No server infrastructure managed by user
 - Pay per use
 - Central data management
 - Access via webbrowser and / or app
- Access only in homenetwork
 - Server infrastrucatur owned and managed by user
 - Every ERP manages its data
 - Access via client, webbrowser and / or app

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SaaS based consulting services



- Software as a service delivers technology and infrastructure
- Business knowledge comes "by accident", but is usually not part of the contract
- Consultants are needed to set up and manage the processes and reports

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SFC provides



- 150.000+ items allergy and nutrition facts approved
- 10.000+ Recipes (public recipes and private recipes)
- From recipe management to productions planning

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Access via Web - High usability



The image displays two screenshots of the SFC web interface. The left screenshot shows search results for '7655 Rezepte gefunden' (7655 recipes found). It features a sidebar with filters for 'Zutaten in Rezepten' (Ingredients in Recipes) and 'Allergene' (Allergens). The main content area shows a grid of recipe cards with images and titles like 'Minesottone', 'Lammbraten', and 'Lasagne Bolognaise'. The right screenshot shows search results for '18 Rezepte gefunden' (18 recipes found) with a 'Gluten' filter selected. It displays recipe cards for 'Gulasch 100013', 'Bündgulasch (Knoir Rastl)', and 'Bündgulasch Flaker-Art'.

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High functionality – from recipes to production planning



The image displays three overlapping screenshots of the SFC software interface. The leftmost screenshot shows a 'Rezepte' (Recipes) section with a list of recipes and a grid of recipe thumbnails. The middle screenshot shows a 'Produktionsplanung' (Production Planning) calendar view with a weekly layout and detailed menu items for each day. The rightmost screenshot shows a 'Bestellplan' (Order Plan) table with columns for item name, quantity, and price.

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Use Case 1: Kitchen in old peoples home



- 1 outlet
- 200 people
- No capacities for data management
- No need for full functionality in stock management

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Easy ERP



- Recipe Management
- Menu engineering
- Production planning
- Requirement calculation
- No Stock Management
- No data management for items
- Approved allergy data

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Use Case 2: Restaurants in retail chain



- 100+ Outlets in Austria
- Highly developed IT system
- Very low usability for food management such as recipes, menuplanning, production planning
- Starting May 2017

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Easy tool for restaurant manager, but high integration in enterprise resource planning (ERP)



- User friendly interface for acceptance of the tool
- Central management of recipe- and production know-how
- High data quality
- Workflow for release process of recipes
- Integration in ERP with interfaces

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Kitchen information portal



The screenshot shows a user interface for the 'BonAPPetit' portal. At the top, there is a navigation bar with icons for 'Rezeptsuche', 'Einstellungen', 'Upgrade', and 'FAQ & Manuall'. Below this, there are three main content sections: 'Rezeptideen für Herbst und Winter' featuring 'Südtiroler Rote-Rüben-Knödel', 'News' featuring 'Österreichische Allergenverordnung veröffentlicht', and 'Werbung' featuring 'Menüplanung? Informieren Sie sich über unsere App-ops'. At the bottom, there are two more sections: 'Wissenswertes' featuring 'Lagerräume in der Küche' and 'Für Manager' featuring 'Personalstellenplan'. A 'Skype' icon is visible in the bottom right corner.


Individual portal with branding and content for assigned user

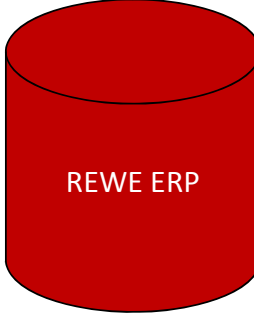
Specific informations, integration of existing Intranet

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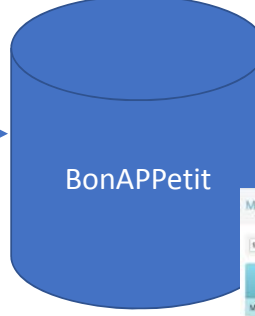
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ERP - Integrated data flow




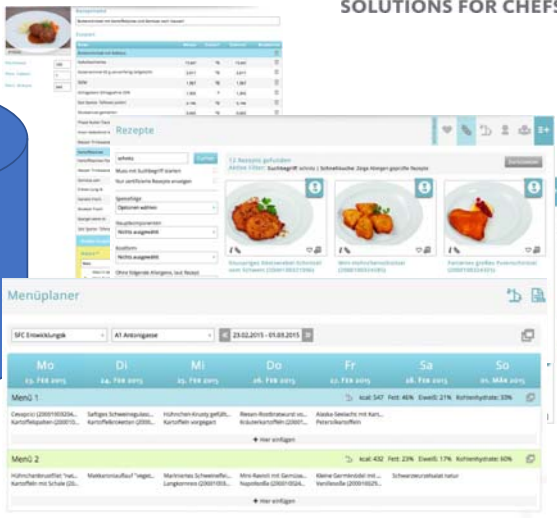


REWE ERP



BonAPPetit






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Example of interfaces for Integration in ERP



Function	ERP-> BonAPPetit	BonAPPetit -> Outlet	Outlet-> BonAPPetit
Ingredients	X		
Units			
Supplier catalog			
Orders		X	
Receiving			X
Stock count			X
Supplier	X		
.....			
.....			

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So, what's next?



„Greek Salad without tomato, onions and olives“



Integrated quality management



What if we use Quality B peppers for our Salads?